

# Fiberglass Handle

Ø1.2", 59.4", Black



Item Number: 29389

Ergonomically designed handle improves the working position of the user with a comfortable grip, rounded top and hanger. This handle is used in areas where fully colored product is required. Can be used with any product requiring a handle within the Vikan color-coded range.

## General Information

|                            |                           |
|----------------------------|---------------------------|
| Color                      | Black                     |
| Material                   | Fiberglass, Polypropylene |
| UNSPSC Code                | 47131609                  |
| Country of Origin ISO Code | DK                        |
| Country of Origin          | Denmark                   |

## Product Dimensions

|                      |                |
|----------------------|----------------|
| Handle Length        | 1301 - 1700 mm |
| Product Length/Depth | 1510 mm        |
| Product Width        | 31 mm          |
| Product Height       | 31 mm          |
| Net Weight           | 0.53 kg        |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 960 Pcs.       |
| Quantity Per Layer (Pallet)                              | 1 Pcs.         |
| Box Length/Depth                                         | 1545 mm        |
| Box Width                                                | 190 mm         |
| Box Height                                               | 75 mm          |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.034 kg       |
| Total Tare Weight                                        | 0.034 kg       |
| Gross Weight                                             | 0.56 kg        |
| Cubic metre                                              | 0.001451 M3    |
| GTIN-13 Number                                           | 5705020293894  |
| GTIN-14 Number (Box quantity)                            | 15705020293891 |
| Customs Tariff Number                                    | 96039099       |



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## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | No  |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | No  |
| Meets the REACH Regulation (EC) No. 1907/2006                           | Yes |
| Complies with California Proposition 65                                 | Yes |
| Complies with Halal and Kosher                                          | Yes |
| PFAS intentionally added                                                | No  |

## Technical Data

|                  |               |
|------------------|---------------|
| Connection       | Euro Threaded |
| Product Diameter | 31 mm         |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °F  |
| Max usage temperature (non food contact)          | 100 °C  |
| Min. usage temperature <sup>3</sup>               | -20 °C  |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                              |    |
|----------------------------------------------|----|
| Recycling Symbol "7", Miscellaneous Plastics | No |
|----------------------------------------------|----|

New equipment should be cleaned, disinfected, sterilized, and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

3. Do not store the product below 32 °Fahrenheit.